

Darwin Ski Club

Kitchen

Function Menus

For all enquiries please phone

Rob Hona on 0450 656 232

Or email kitchen@darwinskiclub.com.au

BBQ Menu

\$15 per person

Scotch fillet

Sausages

Grilled Onions

Coleslaw

Garden Salad

Bread rolls with butter

Buffet Menu 1

\$22 per person

Roast Lamb

Mediterranean roast root vegetables

Vegetarian lasagne

Garden salad

Baked bread rolls with butter

Buffet Menu 2

\$30 per person

Entree

Roasted chat potatoes with butter and wild herbs

Mains

Wet dish choice

Steamed jasmine rice

Garden salad

Dessert

Dessert choice

Whipped cream

Buffet Menu 3

\$35 per person

Entree

Hot Platters

Mains

Wet dish choice

Tender roast pork loin with cinnamon apple sauce

Steamed jasmine rice

Local caught threadfin salmon with orange and saffron sauce

Balsamic, tarragon and honey glazed spring vegetables

Salads

Potato, bacon and egg salad

Cold mix meat platter

Australian cheese platter

Desserts

Dessert choice

Whipped cream

Buffet Menu 4

\$45 per person

Entree

Hot Platters

Mains

Wet dish choice

Honey mustard roasted porterhouse

Garlic roasted chat potatoes

Roasted pumpkin and carrots tossed in tarragon butter

Baked barra with comfit garlic and parsley

Fragrant jasmine rice

Colds

Cooked prawns with Thousand Island dressing

Garden salad

Potato salad

Coriander and lime mussel salad

Desserts

Dessert choice

Whipped cream

Australian cheese and dried fruit platter

Buffet Menu 5

\$60 per person

Entree

Mixed Platter

Mains

Wet dish choice

Fresh crispy skin local reef fish topped with Thai infused dressing

Garlic and thyme roasted scotch fillet with stick red currant jus

Bush honey baked rack of lamb

Colds

Fresh chucked Coffin Bay oysters with chainage vinegar

Australian king prawns with Thousand Island dressing

Blue swimmer crabs tossed in sea salt and lime water

Stuffed vine leaves

Garden salad

Italian antipasto platter

Condiments

Desserts

Dessert choice

Petit fours

Dark chocolate and rum mousse

King Island cheese platter

Buffet Menu Wet Dish Choice

Chicken

- ❖ *Italian style chicken cacciatore with tomatoes, olives and mushrooms*
- ❖ *Exotic Thai red chicken curry with milled coriander, ginger, garlic, red paste and coconut milk*
- ❖ *Exotic Thai green chicken curry with milled coriander, ginger, garlic, green paste and coconut milk*
- ❖ *Indian style mild chicken tiki with tomatoes and yoghurt*
- ❖ *Coq Au Vin, a rich French dish with baby vegetables and red wine*

Lamb

- ❖ *Massaman mild Thai spiced lamb curry with peanuts, coriander and ginger in a tomato base*
- ❖ *Rogan Josh Indian style lamb curry with turmeric, cumin and the chef's special spices in a tomato base*
- ❖ *Indian style lamb korma with ground coriander, garam masala, turmeric and fresh herbs in a coconut base*
- ❖ *Tuscan Italian style rich dark lamb stew with red wine and Italian garden herbs*
- ❖ *Classic Irish lamb stew with potatoes, carrots, garlic and onions in a thick brown stock*

Beef

- ❖ *Mild beef vindaloo with Indian spices, garlic, coriander, ginger and star anise in a tomato sauce*
- ❖ *Rogan Josh Indian style beef curry with turmeric, cumin and the chef's special spices in a tomato base*
- ❖ *Tender beef stroganoff tossed with mushrooms, garlic, sour cream and tomato paste*
- ❖ *Guinness slow braised beef with red wine, mushrooms, peas and new potatoes*

Roast

- ❖ *Pork loin*
- ❖ *Lamb*
- ❖ *Beef*
- ❖ *Chicken*

Salads

- ❖ *Garden*
- ❖ *Potato*
- ❖ *Pasta*
- ❖ *Coleslaw*

Stir Fries

- ❖ *Beef and black bean*
- ❖ *Squid and black bean*
- ❖ *Chicken and cashews*
- ❖ *BBQ pork*

Additions

- ❖ *Cold prawns*
- ❖ *Coffin Bay rock oysters*
- ❖ *Blue swimmer crabs*
- ❖ *Meat platter*
- ❖ *Cheese platter*

Buffet Menu Dessert Choice

- ❖ *Baked cheesecake*
- ❖ *Mango cheesecake*
- ❖ *Strawberry cheesecake*
- ❖ *Chocolate mud cake*
- ❖ *Pavlova*
- ❖ *Chocolate mousse*
- ❖ *Strawberry mousse*
- ❖ *Fruit platter*
- ❖ *Cheese platter*

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Alternate Drop Function Menu

*Includes Table Service for Food
Only.*

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Set Menu 1

\$35 per person

Entree

Chicken or Prawn Caesar

Traditional salad with crispy bacon, chicken or grilled prawns tossed in herbs, croutons, parmesan cheese, balsamic dressing and baby cos letters.

Mains

Grilled local Threadfin salmon with citrus butter, chips and salad

Tender rump steak topped with red wine jus, mash potatoes and oven vegetables

Desserts

Baked cheese cake with chantely cream

Set Menu 2

\$45 per person

Entree

Fresh natural oysters with Thai infused dressing
Chicken liver pate and port pepper pate served with rocket salad, lavosh and balsamic reduction

Main

Grilled porterhouse topped with red wine jus, garden vegetables and garlic mash potatoes
Baked chicken breast ragout with wild mushroom, creamy mash potatoes and seasoned vegetables

Desserts

Strawberry cheese cake with chantely cream
Pavlova with mixed fruit and passionfruit

Set Menu 3

\$65 per person

Entree

Garlic prawn squares with fragrant jasmine rice with a white wine creamy garlic bgone

Antipasto including prawns, mussels, oysters, olives and marinated vegetables

Main

Eye fillet mingion. Tender filleted steak wrapped with streaky bacon topped with mushrooms

Lemon baked rack of lamb.

Lemon and rosemary baked rack of lamb topped with red wine jus and served with garlic

Desserts

Chocolate mud cake with drizzled chocolate sauce

Australian Cheese and/or dried fruit plate